



Temporary Unit Requirements

1. Three bins for washing, rinsing, and sanitizing utensils.
2. A temporary hand washing station, near the food preparation area, consisting of a container (cooler with a spigot) of warm water. Water is dispensed through a spigot. A dump bucket is placed below the spigot. Soap and paper towels are positioned at the cooler. The idea is to let warm water gravity feed over hands for hand washing purposes.
3. Test strips provided for testing sanitizing solutions.
4. Waste water must not be dumped out on the ground or storm sewer, but shall be discarded in an approved public drainage system. Storm sewer waste flows directly out into open drainage areas and is not further treated.
5. Fly control measures must be in place or available if conditions warrant their use.
6. Potentially hazardous foods must be held at 41 degrees F or below, or at 135 degrees F and above.
7. Food preparation and serving area must be provided with overhead protection (tent or pavilion etc.). All paper goods and food products must be stored off the ground.
8. All drink ice is required to be self-draining. Drink ice must be stored in an easily cleanable container with a lid and ice scoop, or kept in the original bag. Ice scoop shall be stored out of ice.
9. Single service cups shall be dispensed from a dispenser or left in the plastic sleeve and opened from the bottom.
10. Condiments cannot be left outside the fly protection of the food establishment unless in individual packets
11. At least one metal stem food thermometer must be available for checking the internal temperature of potentially hazardous foods. The thermometer should be scaled from 0-220 degrees F. Please look at and post attached cooking and holding temperature chart.

Must also follow all required food handling procedures and personal hygiene requirements learned through "ServSafe".